

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	DECK 5 POT WASH	37	0	No
CONDENSATION WAS NOTED DRIPPING FROM THE DECKHEAD ACCESS COVER ABOVE THE POT WASH MACHINE. <a href="#">Pot wash machine gasket replaced on Nov 20<sup>st</sup>, 03</a>				
2	BAKERY	26	0	Yes
THE FOOD CONTACT SURFACES (BLADES) OF THE DOUGH CUTTER WAS SOILED WITH DRIED BREAD DOUGH. <a href="#">Dough cutter cleaned and new cleaning procedures introduced.</a>				
3	GALLEY DECK 5-KOLD DRAFT ICE MACHINE	20	0	No
THE CUBER OVERFLOW DRAIN LINE EXITED THROUGH THE ICE BIN. <a href="#">This is a construction issue. To be investigate by PCSC with the manufacturer</a>				
4	KOLD DRAFT ICE MACHINE	20	0	No
THE ICE CRUSHER CHUTE SEAM WAS SEALED WITH A SOFT SEALANT. <a href="#">The replacement of soft sealant with hard sealant is in progress. It is estimate to complete the job by Nov 29, 03</a>				
5	DECK 6 STARBOARD FORWARD DISHWASH	22	0	No
THE MOUNTED FINAL RINSE TEMPERATURE GAUGE READ 205 DEGREES F WHILE THE TEMPERATURE AT THE DISH SURFACE TEMPERATURE WAS MEASURED AT 165 DEGREES F. <a href="#">The gauge has been replaced on Nov 16th</a>				
6	DECK 6 STARBOARD FORWARD GLASS WASH	22	0	No
THE GLASSWASH MOUNTED FINAL RINSE TEMPERATURE GAUGE READ 173 DEGREES F WHILE THE DISH SURFACE TEMPERATURE WAS MEASURED AT 175 DEGREES F. <a href="#">The gauge has been replaced on Nov 18th</a>				
7	DECK 6 PORTSIDE FORWARD DISHWASH	22	0	No
THE MOUNTED FINAL RINSE TEMPERATURE GAUGE READ 215 DEGREES F WHILE THE TEMPERATURE ON THE DISH SURFACE WAS MEASURED AT 160 DEGREES F. <a href="#">The gauge has been replaced on Nov 16th</a>				
8	PROVISIONS - GENERAL	19	0	No
CONDENSATION WAS NOTED DRIPPING FROM THE DECKHEADS AND CONDENSER UNITS ONTO BOXES OF PRODUCT STORED BELOW IN THE MEAT, POULTRY, VEGETABLE AND ICE CREAM FREEZERS. CONDENSATION HAD POOLED ON NUMEROUS BOXES CAUSING THE BOXES TO LOSE THEIR SHAPE. SEVERAL BOXES HAD CONDENSATION ICE INSIDE THE BOXES.  <a href="#">Better loading procedures have been introduced to try and prevent condensation building up on storing days. Curtains are in place. Food items have been moved from underneath condenser units.</a>				
9	PROVISIONS - BUTCHER SHOP	*	0	No
READY TO EAT MEAT PRODUCTS WERE PREPARED ON THE SAME TABLE AND CUTTING BOARDS AS RAW POULTRY AND BEEF. THE TABLE AND BOARDS WERE WASHED, RINSED AND SANITIZED BETWEEN USES. RECOMMEND THAT READY TO EAT FOODS BE PREPARED SEPARATE FROM RAW FOODS TO PREVENT THE POTENTIAL OF CROSS-CONTAMINATION.  <a href="#">Chopping boards designated solely for poultry have been instigated. Ready to eat foods are now prepared on separate chopping boards.</a>				
10	DECK 15 POOL BAR	30	0	No
THE MOUNTED SOAP DISPENSER WAS NOT MOUNTED BULKHEAD TO THE AND RESTING ON THE COUNTER BEHIND THE POOL BAR COUNTER. THE DISPENSER WAS PLACED ON THE MOUNTING BRACKET DURING THE INSPECTION. THE SPACE BETWEEN THE BOTTOM OF THE DISPENSER AND COUNTER DID NOT APPEAR TO HAVE ADEQUATE ROOM TO DISPENSE THE SOAP.  <a href="#">Dispenser repositioned Nov 19, 03</a>				

12 **DESERT ROSE RESTAURANT**

37 0 No

CONDENSATION WAS OBSERVED DRIPPING ONTO THE GRILL AND FRYER FROM THE VENTILATION HOOD ABOVE. THE FOOD PREPARATION . AREA WAS CLOSED AT THE TIME OF THE INSPECTION.

From the records it has been found out that the Gaylord automatic procedure was just completed and the ventilation was also automatically off. The condensation noticed was due this process. No further condensation has been noticed.

13 **POTABLE WATER - BACKFLOW PREVENTION**

08 0 No

THE COMPUTERIZED RECORDKEEPING FOR THE REDUCED PRESSURE (RP) PRINCIPLE BACKFLOW PREVENTERS DID NOT INCLUDE THE PRESSURE DIFFERENTIALS BETWEEN THE CHECK VALVES. THIS ITEM WAS IDENTIFIED DURING THE LAST INSPECTION.

Pressure records will be included starting with the next test.

14 **POTABLE WATER - DK 4 AFT PORT LOCKER**

08 0 No

THE POTABLE WATER HOSES IN THE POTABLE WATER LOCKER WERE NOT STOWED WITH THEIR ENDS CAPPED OR COUPLED TOGETHER.

Corrected during the inspection

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11/15/2003**GOLDEN PRINCESS****DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	<b>BELLBOX - DISHWASH AREA</b>	22	0	No
THE PRESSURE GAUGES ON THE FLIGHT-TYPE DISHWASHER EXCEEDED 25 PSI DURING THE FINAL SANITIZING RINSE CYCLE. THE GAUGES ARE EITHER OUT OF CALIBRATION OR IN NEED OF REPLACEMENT. Gauge replaced on Nov 19, 03				
16	<b>LIDO - EMPLOYEE TOILET FACILITY</b>	30	0	No
THE WASTE RECEPTACLE FOR HYGIENE WASTE DID NOT HAVE A LID OR WAS OTHERWISE COVERED. Corrected same day				
17	<b>CORRECTIVE ACTION STATEMENT</b>	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: GOLDEN PRINCESS - CAS - 11/15/2003.

